

California Home for the Adult Deaf

JOB DESCRIPTION

COOK/SERVER

Although you are a cook we still expect you to support the team by helping complete other tasks that may not fall under the definition of a cook.

In a national pole when residents of assisted living facilities were asked what their number one concern was on a daily basis in their facilities there was a unanimous answer of food. We believe that serving our residents the best food we can be a top priority.

Job Description:

Position: **Cook/Server**

Hours: 6:00 AM – 2:00 PM/2:00-10:00PM

Hourly Wage: \$12.00

Working Days: Part time and Full time

Requirements:

- English and American Sign Language (ASL) a must / Bilingual helpful but not required
- Must be able to follow written & oral instructions
- Must be able to follow a menu or recipes
- Must have verifiable cooking experience
- Able to follow menus and recipes from doctor/state approved and dietary works under the direct supervision of Administrator
- Able to understand the Adult/Senior Deaf
- Able to communicate fluently in ASL
- Must have reliable transportation vehicle
- Must pass finger-print clearance and health screening
- Must obtain a high school degree or GED
- Able to work long hours and service up to 12 residents
- Able to handle pressure, multi-task, meeting on deadline and work quickly
- Able to handle and lift 50 lbs.
- Provides positive leadership for all culinary staff on shift

- Able to work nights, weekend and holidays and able to back-up emergency shift

As a cook your job duties will include to:

- Cook and prepare a weekly menu (3 meals, desserts & snacks) for Residents
- Responsible for providing of quality meal service, compliance with menus, policies, procedures, and regulations in the safe handling of foods and utensils
- Obtain and maintain knowledge and understanding of elderly dietary needs and concerns of restrictions i.e. diabetics, mechanical soft serve and lactose intolerant to name a few
- Being able to cook for multiple people and serve a variety of food and beverages at each meal
- Maintaining clean/sanitary kitchen, pantry and dining area
- Keeping all refrigerators and freezers clean and organized up to state codes
- Knowing and Maintaining compliance to State and Local Regulations for Dietary and Kitchen
- Set up tables
- Do dishes and clean up
- Deliver room trays as needed
- Keeping inventory of all the food that comes in and that is served
- Preparing a weekly food order list (shopping list) and do some grocery and supply shopping as need
- Unpacking and stocking food delivery
- Observe residents for any change in condition (physical, emotional, cognitive or behavioral) and inform office staff/administrator
- Call 911 if resident is injury/serious ill and inform all resident's family's member and administrator
- Document both the 24 hour communicate log and the incident report of the resident
- Prepare and administer medication when residents go on vacation or on outings.
- Follow the instruct on MAR Sheet before passing medication which is given properly to the residents
- Work cooperatively with other on the same shift and across shifts
- Show all residents with dignity and respect.
- Any other needs as per administrator request